

BRUNCH MENU ⁺

FOCACCE E LIEVITATI

- Caprese** 24
Imported Buffalo Mozzarella, Tomato and Balsamic Vinegar on warm Focaccia
- Cicoria e Funghi** 22
Sautéed Chicory and Mushrooms on warm Focaccia (Vegan)
- Cestino di Focaccia** 8
Olive Oil Focaccia Basket

PANCAKE E TOAST

- Pancake al Salmone** 23
Pancake, Salmon and Green Sauce
- Pancake Uovo e Guanciaie** 22
Pancake, Egg, Guanciaie and Crème Fraiche
- Pancake Fragole e Panna** 19
Pancake, Strawberry Compote and Fresh Cream
- Avocado Toast** 16
Toasted Bread, Avocado and Salad
(Add Egg +2)

LE VERDURE

- Cavoletti di Bruxelles** 18
Baked Brussels Sprouts, Red Wine and Blueberry reduction, hot Honey and Pomegranate
- Cicoria Ripassata** 22
Sautéed Chicory, Anchovies, Capers, Olives and Pine nuts
- Peperoni Arrosto** 19
Roasted Peppers, Red Wine Vinegar and Basil Oil
- Cavolo Arrosto** 22
Roasted Cabbage, Parmesan dressing and Focaccia Crumble
- Radicchio Castelfranco** 25
Castelfranco Radicchio Salad, Podalico Caciocavallo Cheese, Toasted Almonds and Citrus Vinaigrette

ANTIPASTI

- Uovo Croccante** 24
Crispy soft egg with sautéed chicory
- Burrata e Pomodorini** 26
Burrata With Semidried Cherry Tomatoes
- Polpette al Sugo** 29
Traditional Meatballs in Tomato sauce and flaked Ricotta Cheese
- Gamberi e Polenta** 29
Shrimp, preserved Lemon aioli, toasted Sesame seeds, Chives and Fried Polenta
- Tagliere Salumi e Formaggi** 34
An Italian board featuring Salumina's artisanal cured meats from Monticello, NY and farmhouse cheeses from Tenuta Marcelli in Abruzzo
(Cheese board only 30\$)

PRIMI

- Tagliatelle alla Bolognese** 28
House-made Tagliatelle with Beef and Veal Ragù
- Cavatelli al Pomodoro** 25
Cavatelli with Tomato Sauce, Basil Oil and Ricotta Cheese
- Fettuccine ai Funghi** 27
House-made Fettuccine with wild mushrooms, garlic confit and lemon thyme
- Gnocchi alla Sorrentina** 24
Potato Gnocchi baked with Tomato Sauce and Mozzarella

Ask your server for Gluten-Free options

SECONDI

- New York Strip** 55
14oz Ny Strip, Cicoria and roasted Tomatoes
- Branzino in Salsa Verde** 42
Sea Bass, Fennel salad and Green sauce

CAFFETERIA

Espresso	4
Double +1	
Macchiato (with milk) +1	
Con Panna (with whipped cream) + 2	
<i>Decaffeinated coffee available</i>	
Cappuccino	6
Vegan +1	
Americano	5
Latte macchiato	6
Vegan +1	
Affogato	9
Vanilla ice cream with coffee	
Chai latte	7
Vegan +1	
Dirty +1,5	
Matcha latte	7
Vegan +1	
Pistachio (only vegan milk) +3	
Hot Chocolate	8
Con Panna (with whipped cream) + 2	
Vegan +1	
Orange juice	8
Apple Cider	6
Mint herbal infusion	6
Hot tea	8
Sencha green tea	
English breakfast black tea	
Jasmine green tea	
Orange rooibos herbal tea (decaf tea)	
Cold tea	8
Lemon iced tea (unsweetened)	
Arnold Palmer (lemonade and tea) +1	
Sullaluna Iced Tea (wild hibiscus, Jasmine tea, lemon) +1	

A 20% gratuity will be automatically added for parties of 5 or more.

DOLCI

Cornetto	5
Homemade jam +2	
Hazelnut cream +3	
Hazelnut cream and vanilla ice cream +7	
Torta all'Olio EVO e Cacao	14
Extra Virgin Olive Oil Cake Cocoa, Maldon salt and semi-whipped cream	
Tiramisù	13
Yogurt	12
Fresh Fruit, Granola, Honey and Chia seeds	
Ricotta e Pesche	13
Whipped Ricotta, Peaches, and Almond Crumble	

HAPPY HOUR

White Wine Of The Day	12/48
Red Wine Of The Day	12/48
Spritzes	13
Aperol / Campari / Hugo	
Americano	13
Campari, Sweet Vermouth, Club Soda	
Negroni	13
Campari, Sweet Vermouth, Gin	
Cheese and Salumi Board	27
(Cheese board only 25\$)	
Uovo Croccante	19
Breaded and fried soft-boiled egg with sautéed chicory	
Olive Marinate	5

Every Day | 3 pm - 6 pm